

Instructions for Icing Sheets

REMOVING YOUR ICING SHEET

1. Remove the icing sheet carefully from the zip lock bag.
2. **If your image requires cutting, please do this first.**
3. To remove the icing sheet from the backing sheet, grasp both ends of the icing sheet (design side up) and pull it slowly across the sharp edge of a table. It should separate easily.

NOTE: Peeling the icing sheet away from the backing sheet can cause tearing, so use extreme care if attempting this.

APPLYING YOUR ICING SHEET TO YOUR CAKE:

Best icing to use: Fondant (or sugar paste icing)

Good icing to use: Butter cream, Ganache (if using dark chocolate Ganache, this will show through on a light coloured icing sheet.

Other toppings: Dream Whip, cream, ice cream

- Have your iced cake ready, preferably with a flat surface.
- Remove your icing sheet from its backing.
- Mount your icing sheet/s onto a thin layer of fondant for a longer lasting and protective backing.
- Place the icing sheet on top of the cake from the middle first, to the ends. If there are wrinkles pat gently to smooth. Do not rub the image as it may tear.

NOTE: If using a 'wet' icing such as butter cream, cream, Dream Whip or ice cream, it is highly recommended that you mount your icing sheet onto a fondant layer first. Remember that icing sheets are sugar and will absorb any moisture and will become shiny and very delicate. If you choose not to mount your icing sheet onto fondant, it is recommended to place the icing sheet onto the cake or cupcakes not more than 30-45 minutes prior to serving.

TROUBLE SHOOTING:

For best performance & merging, the icing sheets have been pressed quite thin. This helps them to merge better with your cake icing however it also makes them a bit sensitive to climate conditions.

If your icing sheet will not peel off its backing sheet it is because it is too moist, usually due to humidity.

[How to remove icing sheets that are stuck to the backing:](#)

1. **If the sheet is cool and soft to the touch:**

Use a fan heater (fastest) or hair dryer (slower option) to blow hot air on the front and reverse side of the backing sheet for 1-2 minutes (keep the heater or hair dryer at least 15 cm away from the icing sheet). You may need to repeat this process depending on the icing sheet and the weather.

2. **If the sheet is very dry and brittle:**

Leave the sheet in a cool or air-conditioned room for a 10-15 minutes. Keep checking it until you are happy with how flexible the sheet is.

Because the icing sheet are quite thin. If your cake flexes when moved, it may crack the picture. An extra rigid cake support layer can avoid this.

Be careful not to let water drip onto the icing sheets either before or after they are on the cake. The sheet will melt and ruin your print. After the sheet is on the cake for 10 minutes or more it will merge with the icing on the cake.

STORAGE:

You can buy prints in advance and store them in the zip lock bag for up to 12 months.

DO NOT REFRIGERATE. Store at room temperature (18°C - 28°C).